

HUERTA WILL NOT RESIGN

Republic Takes on Attitude of Apprehension Waiting News From Washington

Mexico City, Aug. 24.—The keenest anxiety was manifested in the capital today as to what will be the developments of the undertaking of the United States government in Mexico's internal affairs. Mexico's attitude is one of waiting. While people resident here, both native and foreign, are displaying deep apprehension.

That President Huerta will make public tomorrow the correspondence between the two countries is now a matter of doubt, and in official quarters it is thought possible that President Wilson will advance the date for the presentation of his message following the announcement of a 48 hour limit. No news of a determination on the part of the President of the United States to force Huerta's hand in this way has reached the embassy, however.

Rumor of President Huerta's resignation in favor of some nominee favored by all parties continue but those in close touch with the Huerta government do not believe Huerta will decide to act in that manner.

Senor Gamboa minister of foreign affairs, denies the reports that Mexico will make any proposal to the United States, but expresses the hope that the United States might reply to Mexico's rejection of the American demands. Mr. Lind, President Wilson's representative in foreign affairs, but little has been done in the last few days and Senor Gamboa has not done anything to alter the situation.

It is not expected that Mr. Lind will leave here before President Wilson's message is received.

HOME LAUNDRY

Believing that we housekeepers should try to help one another, I desire to send my recipe for washing fluid, which, in my opinion, cannot be improved upon. Take one ounce salt of tartar, one ounce muriate of ammonia, and one box of good potash, or concentrated lye, all of which you should be able to procure for not more than 25 cents outlay, possibly less. Put these ingredients into a stone jar, pour over them one gallon of boiling water, taking good care not to inhale the fumes. Stir occasionally until well dissolved and cook; then bottle and put away. One may keep the fluid in a gallon jug, if convenient; but in any case, bottle or jug should be labeled "Washing-Fluid—Poison," and kept out of reach of children or any irresponsible person.

The clothes may be put to soak or not, as convenient; I think a soaking in light suds, with two or three table-spoons of the fluid added, makes them wash much more easily, however. Have a good bar of laundry soap cut up and dissolved in water or the same quantity of soft soap if you make your own, as many do; put the clothes over the fire, fill two-thirds full of cold water, add half the soap and from one-third to one-half cupful of fluid. Put in the finest clothes immediately let boil twenty minutes. Add the rest of the soap with cold water and the same quantity of fluid as needed. I have a family of nine to "do for" and usually make this addition at the third boilful, putting in the least soiled clothing first. But very little rubbing will be required; that only on bands, etc. "Suds" out the clothes, rinse

through two waters, the latter being blue, and your washing will swing in the sunshine as clean and white as if you had spent hours over it.

Let me caution all not to crowd the boiler when washing, either with this or any other fluid, or method. Put in only as many clothes as will lie loosely at a time, and lift and stir them often. If you have been cramming your washing into two or three boilersful, make five or six out of them; and you will be pleased with the result. The clothes will come to a boil more quickly, and little if any time will be lost. The free contact of water and steam does away with so much elbow-grease afterward I often see requests for ways to remove fruit stains that have become "set" or were not removed when fresh. They can always be eliminated by pouring boiling water through them at the outset.

How many of you try to finish a large washing all in one day? To all such I offer a word of advice. Don't! Get the clothes ready for the first rinse water, put them in the tub, shaking them out loosely as you do so; fill the tub with hot water, cover closely, and let them stand overnight, when they may be wrung out through the blue-water and hung out in the early morning. The clothes will be all the whiter.

The fluid is also very nice for cleaning unpainted woodwork, kitchen table, etc. Properly used, it is not injurious either to the hands or the clothes. I have used it for three years and can heartily recommend it to all the women desirous of saving time.—A Subscriber.

MUCH MARRIED MAN NOW AWAITS TRIAL

Mother of Children Accuses Husband Of Wedding Five Others.

Los Angeles, Cal., Aug. 25.—With Professor M. E. Carrier, a musician and lecturer in the county jail, awaiting trial on a charge of failure to provide for two children Mrs. Clara Smith mother of the children accused her former husband of having married five times without a legal separation from his first wife.

Mrs. Smith was wife number three and was a member of the household of Carrier from 1904 until last April, when she procured annulment of her marriage to Carrier on the ground that he had a wife living.

According to Mrs. Smith's story Carrier's first marriage to Miss Nellie Hughes, now a resident of Kalifer, Ia., was in 1900. A year later, Carrier and Miss Bertha Foyer now dead were wed at Independence, Ore., and her own marriage to Carrier took place in 1904 at Visalia, Cal. In 1905 she said he engaged in a matrimonial venture with Miss Nellie Frankel at Twin Falls Idaho and in July of this year he married Miss Lorena Smith, who came to Los Angeles from Van Buren, Ark., to meet him.

The complainant is said to be a granddaughter of former Governor Smith of Missouri.

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AUTO RULES AGREED ON

Touring Cars, Not Stripped, and Costing Not Over \$2000 To Be Used

Grand Junction, Aug. 24.—The proposed race from Rifle to Salt Lake over the Midland trail and the Meeker-Vernal route will be run with cars limited to thirty-five horse power and costing not more than \$2000. They must be touring cars and not stripped for racing.

This proposition, contained in a letter from William M. Anderson of Vernal to Secretary Antles of the Grand Junction Commercial club has been accepted and the formal rules for the race will be sent to Vernal at once. It is believed the race will settle the comparative merits of the Midland trail and the Meeker-Vernal routes to the satisfaction of all since one car is to go by each route. No professional drivers will be allowed in the race.

The challenge was made by Grand Junction and the purse is expected to be \$1000, \$500 furnished by each side. Vernal declares its route is 100 miles shorter, but Grand Junction claims the Vernal route has the steeper grades and is generally a poorer road.

SOME EXCELLENT RECIPES

Chili Sauce

Recipe No. 1—Scald and peel sound, ripe, red tomatoes. Chop into small pieces by pressing through a half-inch screen or by running through a coarse meat chopper—36 pounds of tomatoes, 2 pounds of chopped onions, 10 ounces of ripe bullnose peppers (after stems and seeds have been removed).

The bullnose peppers should be hot enough to give the proper flavor to the sauce. In case they are too mild a small amount of cayenne should be added. A pound of the large sweet, or chinese, peppers if they can be had will also add richness and color. Put into a granite-ware or enameled kettle and concentrate to eighteen pounds. Because of the tendency to settle on the bottom of the kettle and burn, it is a good plan to allow the tomatoes to stand for a few minutes after chopping during which time considerable juice will separate out. This can be poured off and placed in the kettle and concentrated before the rest of the above ingredients are added. After concentrating to eighteen pounds, add two and one-fourth pounds of elder vinegar and nine ounces of salt.

Concentrate further to eighteen and one-half pounds and add six pounds of sugar. Boil slowly five to ten minutes. Put into jars that have been washed in boiling water and seal while hot. The above quantity will yield about twenty-three pounds, or sufficient to fill eighteen to twenty pint jars.

Throughout the boiling care must be exercised by stirring to keep the ingredients from settling to the bottom and burning. This is especially necessary after the sugar is added. In order to weigh the contents of the kettle at different stages in the process of concentrating the weight of the empty kettle should be noted at the start. The kettle, with its contents, can then be set on the scales or hung on the balance from time to time without inconvenience, and the weight of the contents easily determined. This sauce is not likely to mold, but a precaution against spoiling, it is advisable—after filling the jars and putting on the rubbers and tops—to place them in the clothes boiler and sterilize them for about thirty minutes. If this sauce is properly made, it will have a bright red color and a rather mild and sweet taste. It is delicious when served with meats, oysters, baked beans etc.

We are indebted to Dr. R. J. Howard, Bureau of Chemistry for this recipe.

Recipe No. 2—For those wishing a sauce not quite so sweet, but more on the order of a pickle, the following recipe will be found satisfactory: Scald and peel twenty-four ripe tomatoes; chop these up with two red bullnose peppers two green bullnose peppers, and two large onions. Put into an enameled saucepan and add 4 cups of vinegar, 1 1/2 cups of brown sugar 2 level tablespoons of salt, 2 level teaspoons of whole allspice, 2 level teaspoons of whole cloves, 2 level teaspoons of ground ginger, 2 level teaspoons of ground nutmeg.

Bring to boil, stirring frequently to prevent scorching and boil until the sauce begins to thicken. The onions will then be well done. This should not take over an hour. Remove the vessel from the stove, put the sauce into jars, and seal while

hot. This will keep in a wide-mouthed bottle if it is well corked and doped in paraffin.

We are indebted to Mrs. P. H. Smyth, Falls, Church, Va., for this recipe.

Chow-Chow

Recipe No. 1—Chop fine with a knife or run through a coarse food chopper 1-4 peck of green tomatoes 1-4 peck of small onions, 3 cauliflower 3 cucumbers, 6 large red peppers, 1-4 peck of yellow string beans.

Place in a brine made by dissolving one pound of salt in five pints of water and set over night. In the morning bring the brine with the vegetables still in it, to a boil and keep boiling a few minutes.

In a separate vessel bring one gallon of cider vinegar to a boil. With a little water make a paste of 1-4 pound of ground mustard 1-4 ounce of turmeric, 1 cup of brown sugar, 2 level tablespoons of flour.

Put this paste, with a half ounce of celery, in the vinegar and boil until it begins to thicken. Now take the vegetables in another saucepan, and pour the boiling vinegar mixture over them. Mix well, put in jars and seal while hot. This chowchow is best when about the consistency of thick cream. If very much water is left in the vegetables in the form of brine it will be too thin. In this case use more flour and thicken it. Instead of the cauliflower an equal part of celery or cabbage may be substituted.

We are indebted to Miss Helen Boyd Washington, D. C. for this recipe.

Recipe No. 2—Chop up 2 quarts of green tomatoes, 12 small cucumbers, 4 green peppers, 1 small head of cabbage, 6 onions, 1 quart of string beans.

Mix well and put in a stone jar or enameled pan. Put in a layer of vegetables and sprinkle well with salt. Continue this until all the vegetables are used up, covering the last layer well with salt. Let stand over night and drain. In a separate vessel put 1 gallon of vinegar, 1 level tablespoon of celery seed, 1 level tablespoon of allspice 1 level tablespoon of cloves, 1 cup of salt.

Heat to boiling, add the chopped vegetables, and cook until tender. Put into jars and seal while hot.

We are indebted to Miss Carrie Belle Hyde, Winthrop College, Rock Hill, S. C. for this recipe.

HOMESTEADS IN NATIONAL FORESTS

(Continued from page one)

been examined and classified in district 4 alone, and a total of 191,108 has been classified as chiefly valuable for agriculture and opened to homestead entry. The only forests in this district which contain no forest homesteads of land classified as chiefly valuable for agriculture are the Kaibab and the Manti National Forests of Utah. Upon the other forests the areas of classified and entered range from 160 acres in the Moapa National Forest of Nevada to 46,238 acres on the Teton forest of Wyoming.

SECRETARY LANE ON IRRIGATION

Suggests to Grand Junction Conference Government Might Use Money There

Grand Junction, Colo., Aug. 24.—Franklin K. Lane, secretary of the interior, left Grand Junction today for Colorado Springs where he will attend the conference of governors which convenes there August 26. It is anticipated that state and government reclamation will be chief subjects of the conferences.

Secretary Lane today visited land under successful and unsuccessful operation, interested himself in seepage as the result of irrigation and suggested at a conference of the Water Users association that it would be wise for the government to set apart money appropriated for the local projects in the construction of a general drainage system for the valley.

Secretary Lane also referred to the system to be adopted in dealing with power companies water rights. Hereafter he said charges would be based on the attitude of power companies in

charging the public. "We will fix a minimum charge to the consumer and the charge to the company will be high or low according to the charge to the user of the power," he said.

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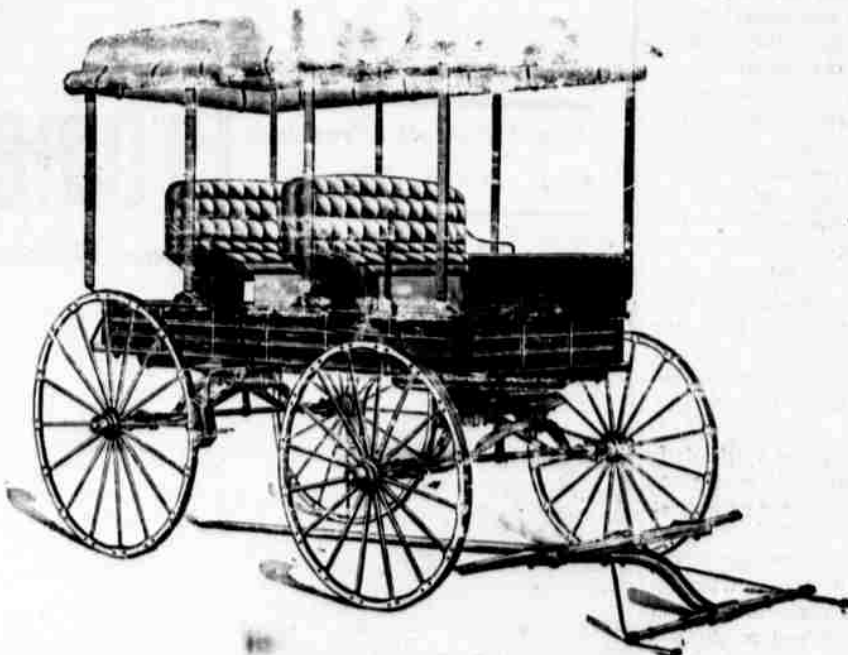
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